

KOMÉ

COLLECTIVE

CRAFT JAPANESE SAKE & SPIRITS



LEADERS IN JAPANESE SAKE

Komé Collective is a collection of traditional and cutting edge thought leaders, producers, and brands with a commitment to the culture of Japan.

We showcase diverse categories, grades, and flavor profiles.



MONICA SAMUELS
PRESIDENT

Named one of the top 50 under 40 future influencers of the global drinks industry by WSET & IWSC in 2019

Based in NYC, Monica is one of the country's most accomplished sake professionals and leads the Komé Collective team through education, marketing and sales to drive retail, restaurant and consumer demand.

Monica has worked in the sake business for over fifteen years and brings a unique perspective to the industry. She was named a Top 40 under 40 - "America's Most Influential Tastemakers" by Wine Enthusiast and has been awarded the prestigious Sake Samurai title by the Sake Samurai Association in Japan. Monica is also a Level 3 Certified Instructor for the Wine & Spirits Education Trust (WSET).

MONICA@KOMECOLLECTIVE.COM



DILA LEE
DIRECTOR OF NATIONAL ACCOUNTS - ON-PREMISE

Dila is based in the Chicago area and manages the Komé Collective portfolio in IL, FL, MA, GA, and NC.

Born and raised in Turkey, Dila moved to the United States after receiving her master's degree in Japanese. Since moving to the US, she has worked in some of the most prestigious Japanese restaurants across the country (Ozumo, Alexander's, Katana) and most recently worked as the Beverage Director for TAO in Chicago.

DILA@KOMECOLLECTIVE.COM



JENNIFER ROSS
SAKE & SPIRITS SALES MANAGER

Based in Los Angeles, Jenn manages the Komé Collective portfolio in Southern California, AZ, CO, NV & TX.

Originally from Los Angeles, Jenn started her career in sake in Seattle, WA in 2012 working under Sake Samurai Marcus Pakiser and was introduced to Monica Samuels and the Komé Collective portfolio. Jenn has her Level 1 CSP and Level 3 WSET in sake. She has since moved back to Los Angeles and continues to educate and sell sake across the the Western US.

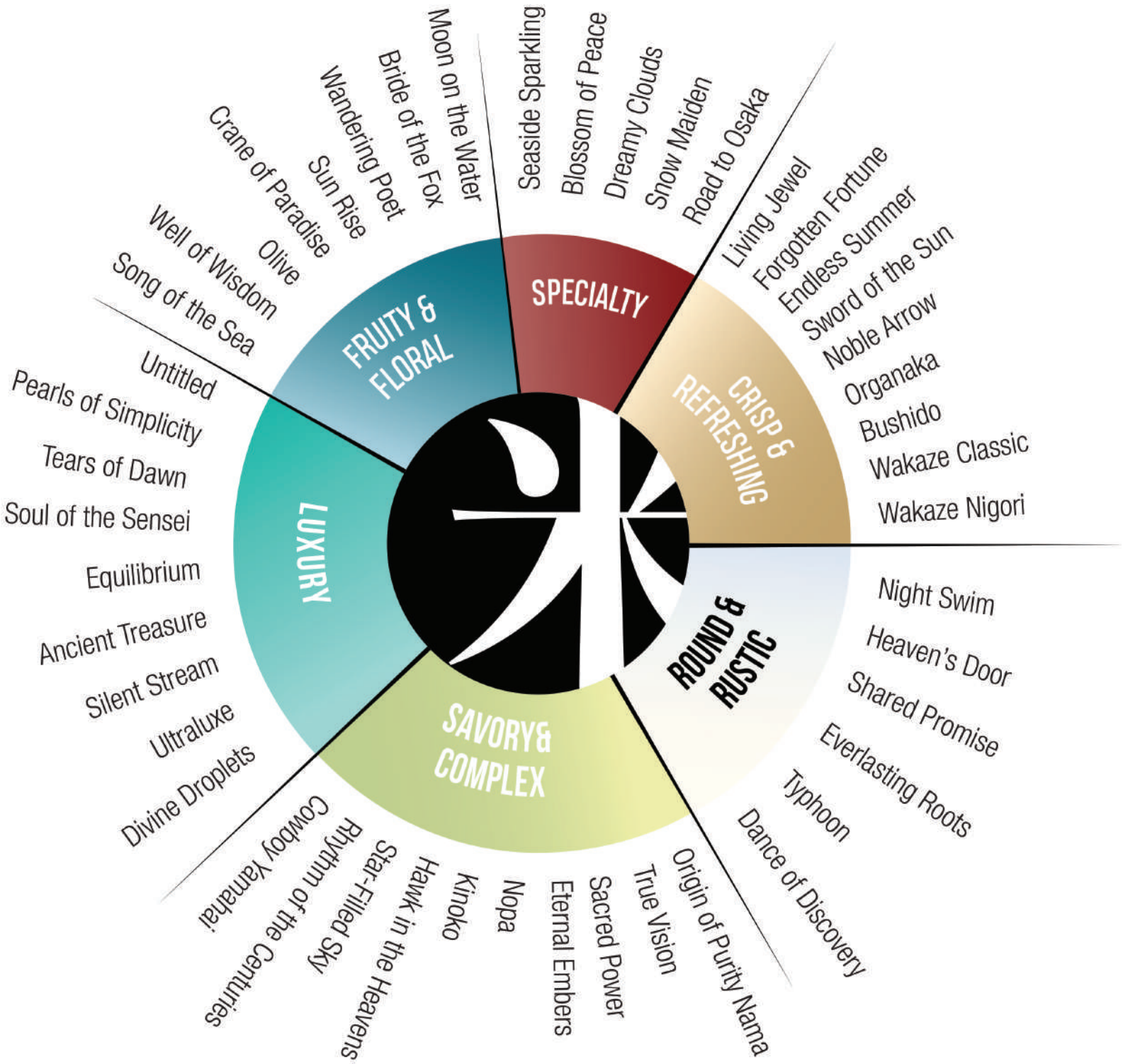
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JAPAN MAP | BREWERY & DISTILLERY PREFECTURES



KOMÉ COLLECTIVE

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SAKE'S BETTER-FOR-YOU BENEFITS

SAKE + WELLNESS ARE A NATURAL PAIR
with consumer focus on wellness, craft sake is a go-to choice for a more healthful alcohol

LOW SUGAR
Sake contains less sugar than most other alcohol.

LOW IN TARTARIC ACID
The primary acid in wine that causes acid reflux & enamel erosion.

FREE OF TANNINS & SULFITES
For those looking to avoid wine headaches.

GLUTEN FREE
Premium sake is naturally gluten-free, perfect for those who are sensitive or celiac.

UNIQUE FORMATS
Sake comes in many formats from single-serve cans to 300ml bottles to larger formats for easy portioning.

STAYS FRESHER LONGER
Sake stays fresh up to 2-3 weeks in your fridge once opened.

80% WATER BASED
Arguably more hydrating than other alcoholic beverages.

CONTAINS AMINO ACIDS
Sake contains 3 types of amino acids that can prevent osteoporosis & provide skin benefits.

HOW TO BUILD A SAKE RETAIL SHELF

CRISP & REFRESHING



- **TOZAI WELL OF WISDOM** *Ginjo*
- **TOZAI LIVING JEWEL** *Junmai*
- **TENSEI ENDLESS SUMMER** *Tokubetsu Honjozo*
- **TAKATENJIN SWORD OF THE SUN** *Tokubetsu Honjozo*
- **TENTAKA ORGANAKA** *Organic Junmai*
- **FUKUCHO FORGOTTEN FORTUNE** *Junmai*
- **TAKA NOBLE ARROW** *Tokubetsu Junmai*
- **FUKUCHO SEAHORSE** *Junmai*

FRUITY & FLORAL



- **TENSEI SONG OF THE SEA** *Junmai Ginjo*
- **KANBARA BRIDE OF THE FOX** *Junmai Ginjo*
- **RIHAKU WANDERING POET** *Junmai Ginjo*
- **TOKO SUN RISE** *Junmai Ginjo*
- **KAWATSURU CRANE OF PARADISE** *Junmai*
- **KAWATSURU OLIVE** *Junmai Ginjo*
- **FUKUCHO MOON ON THE WATER** *Junmai Ginjo*
- **DEWATSURU QUILL** *Junmai Ginjo*

SAVORY & COMPLEX



- **YUHO ETERNAL EMBERS** *Junmai*
- **YUHO RHYTHM OF THE CENTURIES** *Junmai*
- **MANTENSEI STAR-FILLED SKY** *Junmai Ginjo*
- **SHIOKAWA COWBOY YAMAHAI** *Yamahai Junmai Ginjo Genshu*
- **TENTAKA HAWK IN THE HEAVENS** *Tokubetsu Junmai*
- **SHIOKAWA NOPA** *Junmai*
- **MANTENSEI KINOKO** *Junmai Ginjo*
- **KANBARA BRIDE OF THE FOX** *Junmai Ginjo*
- **CHIYONOSONO SACRED POWER** *Junmai Ginjo*
- **SANKAN SHUZO TRIPLE CROWN** *Junmai Ginjo*

ROUND & RUSTIC



- **TOZAI TYPHOON** *Futsu*
- **CHIYONOSONO SHARED PROMISE** *Junmai Ginjo*
- **YAMADA SHOTEN EVERLASTING ROOTS** *Tokubetsu Junmai*
- **RIHAKU DANCE OF DISCOVERY** *Junmai*
- **MANA 1751 TRUE VISION** *Yamahai Tokubetsu Junmai Muroka Genshu*
- **AMA NO TO HEAVEN'S DOOR** *Tokubetsu Junmai*
- **DEWATSURU PLUME** *Kimoto Junmai*

SMOOTH & LUXURIOUS

perfect for holiday & gift giving



- **GINGA SHIZUKU DIVINE DROPLETS** *Daiginjo*
- **TAKATENJIN SOUL OF THE SENSEI** *Junmai Daiginjo*
- **TENTAKA SILENT STREAM** *Junmai Daiginjo*
- **TOKO ULTRALUXE** *Junmai Daiginjo*
- **DAISHINSYU EQUILIBRIUM** *Junmai Daiginjo*
- **KONTEKI PEARLS OF SIMPLICITY** *Junmai Daiginjo*
- **KONTEKI TEARS OF DAWN** *Daiginjo*
- **KOJIMAYA** *Cedar Barrel Aged Sake*
- **MASUDA BLACK SAMURAI**
- **DAISHINSHU HIKARISASU** *Junmai Daiginjo*
- **FUKUCHO HYAKUSHI SENKAI** *Junmai Daiginjo Muroka Genshu*

NIGORI & SPECIALTY



- **TOZAI SNOW MAIDEN** *Junmai Nigori*
- **DAIMON ROAD TO OSAKA** *Tokubetsu Junmai Nigori*
- **RIHAKU DREAMY CLOUDS** *Tokubetsu Junmai Nigori*
- **FUKUCHO SEASIDE SPARKLING** *Junmai*
- **TOZAI BLOSSOM OF PEACE** *Plum Sake*
- **KANBARA ANCIENT TREASURE** *Yamahai Junmai Genshu Koshu*

GRAB & GO CANS



- **TOZAI NIGHT SWIM** *Futsu*
- **TOZAI SNOW MAIDEN** *Junmai Nigori*
- **BUSHIDO WAY OF THE WARRIOR** *Ginjo Genshu*

ON - PREMISE MADE EASY

with a wide variety of flavor profiles & styles, craft sake provides endless ways to expand an account's selection.

MEAT LOVER'S SAKE





- Tentaka Hawk in the Heavens
- Shiokawa Cowboy Yamahai
- Kanbara Bride of the Fox

- Rich, savory & structured sake can stand up to a variety of meat dishes and pair beautifully.
- Korean BBQ, Japanese teppanyaki, steakhouses with Wagyu beef.

SEAFOOD & OYSTER BARS





- Fukucho Moon on the Water
- Takatenjin Soul of the Sensei
- Tensei Infinite Summer

- Lighter bodied, aromatic sake are the perfect pair for seafood dishes.
- Pairing sake with oysters allows you to preserve the more nuanced texture and flavors of the oyster that a wine pairing may mask.

FARM-TO-TABLE FRIENDLY





- Rihaku Wandering Poet
- Taka Noble Arrow
- Chiyonosono Shared Promise

- Sake plays nicely with vegetable focused dishes that can often be hard to pair with wine.
- Premium Japanese sake's healthful & clean profile make it ideal for sustainable and health focused accounts.

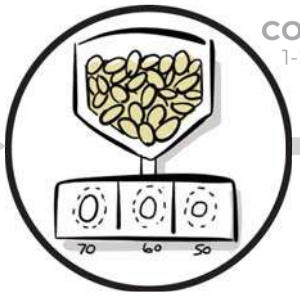
STEPS OF SAKE PRODUCTION

RICE HARVESTING



Sake rice is harvested in the fall.

RICE POLISHING



60% REMAIN AVG ~48 HRS
Sake rice is polished in a vertical mill that slowly shaves off the outer layers of rice.

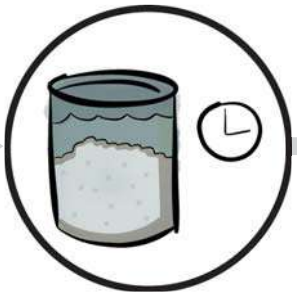
COOLING
1-2 MOS

WASHING



A fine white powder residue is left on the rice after polishing; this is washed off and the rice is soaked.

SOAKING



During the soaking process the water absorption rate of the rice is determined so that even steaming can occur later.

STEAMING



Each batch of rice takes about an hour and is cooked by steam rising from under the rice steamer. The target temperature of the rice is 100 degrees Celsius.

steamed rice

KOJI PRODUCTION



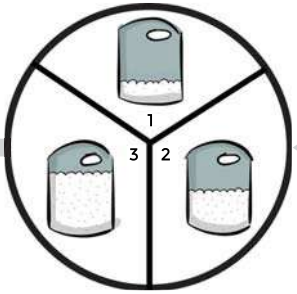
2-3 DAYS
15-20% of the total rice in a batch of sake will be taken to a room called the Koji Muro, where the koji mold will be slowly grown on the steamed sake rice.

YEAST STARTER



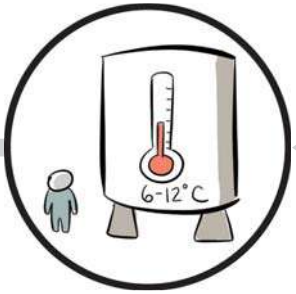
2 WEEKS
In a small tank (around 1/10 the size of the entire fermentation), steamed sake rice and koji rice is combined with water and cultivate sake yeast.

THREE STEP ADDITIONS



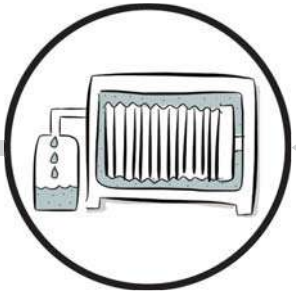
4 DAYS
Over the course of 4 days, gradually increasing amounts of water, koji rice, and steamed sake rice are added to the tank.

MAIN FERMENTATION MASH



30-40 DAYS
The fermentation process takes 30-40 days for premium sake. During this period saccharification and fermentation happens simultaneously in what is referred to as multiple parallel fermentation.

PRESSING



The removal of rice and yeast solids (sake kasu) from the liquid. The most common method is through an assaku-ki, which is an accordion shaped machine that squeezes the sake mash through a fine mesh.

raw sake

FILTRATION*



Charcoal fining to remove any color, remaining sake kasu, or trace of organisms from the sake.

DILUTION*



Water dilution of the sake to reduce the alcohol content.

BOTTLING*



Bottling is done before or after pasteurization. It is generally thought that bottling before keeps the sake as fresh & unexposed to the elements as possible.

PASTEURIZATION*



Pasteurization is done to prevent any yeast or enzyme activity in the bottle and extends the shelf life of the sake.

MATURATION*



6 MONTHS - 1 YEAR
6 months to a year of temperature controlled maturation to fully develop the sake's characteristics.

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* = steps are optional

HOW TO SPEAK SAKE *(sah-kay)* 酒

原酒 **Genshu** *(G'en-shoe):* Undiluted sake that is often higher in alcohol and more concentrated in flavor and texture.

吟醸 **Ginjo** *(Geen-joe)*: Premium sake. Indicates a special and painstaking brewing process that produces a sake that is layered and complex, light and fragrant. Must have a seimaibuai (milling rate) of at least 60%.

地酒 **Jizake** *(jee-zah-kay)*: Local sake made by small brewers from a particular region, similar to the beer term "micro-brew."

乾杯 **Kanpai** *(kahn-pie)*: Cheers!

生もと **Kimoto** *(key-mo-toh)*: Traditional type of yeast starter with no lactic acid added. The yeast is activated by mashing the rice and koji into a paste with long poles. It takes around a month, resulting in savory, often gamey flavors.

石 **Koku** *(koe-koo)*: Originally, a measurement of rice defined as enough to feed one person for a year. For sake, a measurement of 180 liters used for describing a brewery's production capacity.

麹 **Koji** *(koh-jee):* Mold that prompts the sake fermentation process.

古酒 **Koshu** *(koh-shoo)*: Sake deliberately aged in either bottle or tank. It must be kept at low temperatures in order retain a clear color and have a subtle roundedness and richness in texture.

蔵 **Kura** *(koo-rah)*: Sake brewery

酒母 **Moto** *(mo-toh)*: Yeast starter, also known as "shubo." An extremely high concentration of yeast cells is cultivated in a mixture of rice, koji, yeast, and water.

にごり **Nigori** *(nee-gore-ee)*: This popular category of sake represents the famous "cloudy", "milky" or "foggy" sake that has rice particles left in the brew and are not totally filtered out. Many Americans refer to nigori sake as "unfiltered" sake, but this is a misnomer as all sake is filtered to a degree.

飲み会 **Nomikai** *(noh-mee-kai)*: A get-together or event focused around drinking.

酒飲み **Sakenomi** *(sah-kay-noh-mee)*: Someone who likes to drink.

精米歩合 **Seimaibuai** *(say-my-boo-eye)*: The degree to which rice has been polished (milled) before brewing. A value of 60% means that the rice has been milled so only 60% of the rice kernel remains (40% of the kernel has been ground away).

心白 **Shinpaku** *(sheen-pah-koo):* The hard, white center of sake rice comprised of starch.

酒 **-Shu** *(shoo):* Another reading of the Japanese character meaning sake (which, in Japan, refers to any alcoholic beverage). This suffix is officially part of all sake types (e.g. junmai-shu, ginjo-shu) but is often dropped in abbreviation.

杜氏 **Toji** *(toe-gee)*: Head brewer of a brewery.

特別 **Tokubetsu** *(toe-koo-bet-sue)*: Special. Any sake labeled "tokubetsu" has been brewed in some special way. This may mean a high milling rate, a very low temperature fermentation, or a very special rice strain.

山廃 **Yamahai** *(yah-mah-hai):* Yeast starter with no lactic acid added; yet instead of mashing the rice and koji together (kimoto), the koji enzymes work to dissolve all rice so that sake yeast can activate. Similar flavor profile to Kimoto.

酔っ払い **Yopparai** *(yoh-pahr-eye):* To be drunk.

AMA NO TO






The epitome of the "local" farm-to-table movement, Ama No To only uses rice, water and labor from its own prefecture.

WHY DOES AMA NO TO STAND OUT?

- This is a true "Grower's Sake" - the rice growers also make the sake, creating an intimate synergy with the raw materials. They only use rice from fields close enough to see from the brewery.
- Ama No To translates to "Heaven's Door", referring to the prefecture which is at the northernmost tip of Japan. The label image is an icon of good fortune from Amaterasu, the Shinto Sun Goddess who is believed to have brought light to the world and cultivated Japan's first rice fields.

BREWERY FOUNDED: 1917

BREWERY LOCATION: Akita

TOJI: Tsuneki Kakizaki

PRESIDENT: Tsuneki Kakizaki

SIZE OF PRODUCTION: 889 Koku

WATER CHARACTERISTICS: Soft water. The "Biwanumakansui" (Biwa Mire Cold Water) is a spring water made in the brewery that has a soft and sweet taste.

NOTEWORTHY DISTINCTIONS

While many brewery styles can be polarizing, there is no argument about Ama no being the gold standard of rice cultivation and brewing technique.

Certified Kosher

Estate Grown Rice

Runs on renewable energy
(100% hydraulic power)



HEAVEN'S DOOR

Tokubetsu Junmai | **Sizes:** 300ML, 720ML

This incredibly well-balanced and complex sake takes its time to express itself in the glass. Layers of dried flowers and baking spice give way to savory salinity that makes this sake the perfect pairing for pickled and fermented foods.

Category: Round & Rustic

**Heaven's Door Namazake 720ml also available seasonally.*

BUSHIDO



On-the-go, hassle-free, premium Ginjo Genshu sake in a can. Bushido is the ancient Japanese warrior code of moral values, loyalty, honor and wisdom. Usually unuttered and unwritten, the code allows the violent existence of the samurai to be tempered by wisdom and serenity.

WHY DOES BUSHIDO STAND OUT?

- Brewed in Kyoto, Japan, a prefecture known for being the birthplace of sake. The brewery specializes in sake that is approachable for sake pros and novices alike.
- The fox represents the messanger of Inari, the God of rice, from Japanese mythology.
- Bushido cans are the perfect fit for on-premise *(Asian-centric restaurants, fast casual, Asian fusion, trendy ramen, music venues, happy hours)* and off-premise accounts.

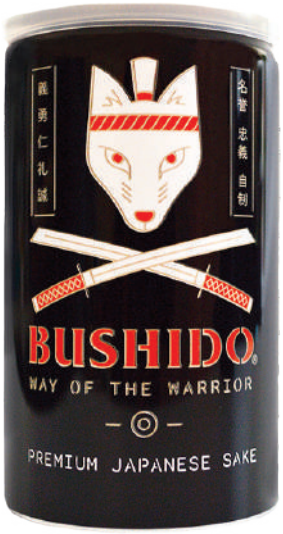
BREWERY LOCATION: Kyoto
TOJI: Yoshinori Wakai
PRESIDENT: Shinji Matsumoto

WATER CHARACTERISTICS:
Medium hard water

BUSHIDO HAS BEEN FEATURED IN:

EATER FOOD&WINE BuzzFeed OUTSIDE LANDS POPSUGAR.

BUSHIDOSAKE



BUSHIDO WAY OF THE WARRIOR

Ginjo Genshu | **Sizes:** 180ML CAN & 19.5 L KEG

This undiluted sake is 18% alc. and can stand up to a variety of foods or excellent if added in a cocktail. Tropical notes of tart raspberry, Asian pear and watermelon rind with hints of white flowers and a spicy finish. Excellent with shrimp, BBQ or delicious & dangerously smooth on its own.

Category: Crisp & Refreshing



**Tap handles available for keg placements*

WE MAKE IT EASY TO USE SAKE ON TAP



BEST PRACTICES

GAS 75% Nitrogen / 25% CO2 (AKA Beverage Gas or "Guinness Gas")

GAS PRESSURE Pressure gauge reading should be between 4-10 PSI

STORAGE Store untapped kegs with other wines. Sake stays fresh - tapped 3 months, untapped 12 months.

LINE CLEANING FREQUENCY Every 3 months, or at changes of product.

EQUIPMENT & HARDWARE [Only use wine-certified 304-grade Stainless Steel No 303-grade Steel or beer parts]



FAUCET

For the best tasting sake on tap, we recommend a 304-grade stainless steel flow control faucet.



SHANK

Use 304-grade stainless steel for any parts that come in contact with the sake.



BEVERAGE GRADE LINES

Use only wine-grade, non-oxidizing "flavorlock" tubing.



COUPLER

Free Flow standard stainless steel kegs require a 304-grade coupler to attach the keg to the line.

ADDITIONAL EQUIPMENT



TAP TOWER

An additional tap tower may be required when installing a new direct draw system.



GAS & REGULATOR

Use Beverage CO2 gas only. In some instances, an inline gas regulator may be recommended.

For Additional Questions + Troubleshooting Contact Free Flow Wines
885-KEG-WINE or visit TRYWINEONTAP.com

CHIYONOSONO







Known as the Junmai experts, Chiyonosono was the first brewery to stop adding distilled alcohol to its sake after the rice shortages of World War II, paving the way for the popular Junmai category.

WHY DOES CHIYONOSONO STAND OUT?

- Originally a rice wholesaler, Chiyonosono specializes in rice cultivation and has access to heirloom strains leading to sake with distinctive rice textures and aromas.
- The brewery is located in the southernmost island of Kyushu - the gateway into Japan - known for Asian and European cuisine, historic architecture and distinct regional culture.
- Chiyonosono also crafts shochu, Japan's other native alcohol beverage made from distilling raw materials like rice, barley or potatoes.

BREWERY FOUNDED: 1896
BREWERY LOCATION: Kumamoto
TOJI: Yoshihiro Inaba
PRESIDENT: Masuhara Honda

SIZE OF PRODUCTION: 700 Koku
WATER CHARACTERISTICS: Medium soft underground water

NOTEWORTHY DISTINCTIONS

Heirloom Rice



Female-Led Brewery
Yuri Honda, Future President



SHARED PROMISE

Junmai | **Sizes:** 300ML, 720ML

A commitment from the brewery to make premium sake despite agricultural hardships like those of WWII. Soft, expansive texture with aromas of orange blossom.

Category: Round & Rustic

"Spicy, floral, and earthy, this sake is evocative of the highest quality saison beers. Elegant and citrusy when chilled, soft and toasty at room temperature."



SACRED POWER

Junmai Ginjo | **Sizes:** 300ML, 720ML

A sake made with the heirloom rice Kumamoto Shinriki, which was out of use for 50-100 years. The revitalized rice creates a bold sake loaded with briny ocean flavor and umami.

Category: Savory & Complex

"Impressive structure with an intensely persistent finish. The minerality in the water with the smoky, seaweed characteristics from the shinriki rice make this sake an unbeatable pairing for caviar."

DAIMON







Daimon is one of the only breweries in Osaka prefecture and produces sake that truly captures the spirit of this vibrant region.

WHY DOES DAIMON STAND OUT?

- Brewery president & toji, Yasutaka Daimon, is a 6th generation brewer who is also a jazz musician.
- Daimon brewery produces sake to match not only the culture and foods of its prefecture, but also a wide range of flavors and cuisines from around the globe.

BREWERY FOUNDED: 1826
BREWERY LOCATION: Osaka
TOJI: Yasutaka Daimon & Ryosuke Uei
PRESIDENT: Yasutaka Daimon
BREWERY CEO: Marcus Consolini

SIZE OF PRODUCTION: 280 Koku
WATER CHARACTERISTICS: Medium soft water

NOTEWORTHY DISTINCTIONS

Daimon is a globally minded brewery and is world famous for their global sake internships along with creating the Sake Export Association to expand sake outside of Japan.

Learn more about their internship program.



ROAD TO OSAKA

Tokubetsu Junmai Nigori

Sizes: 720ML

A creamy & mild nigori with notes of banana, citrus and floral. This nigori will transport you to Osaka and the Daimon brewery where they have been crafting fresh, lively sake for six generations.

Category: Specialty

DAISHINSHU





The frosty dry air combined with the ethereal sweetness & gentle elasticity of the brewing water make Nagano the idyllic place to craft sake.

WHY DOES DAISHINSHU STAND OUT?

- Daishinshu is one of the most coveted brands in Japan, particularly in the Tokyo region.
- The brewery proudly showcases its extreme precision in crafting sake and utilizes generations of intuition rather than relying on technology.
- Equilibrium is representative of being the ultimate Nagano sake and is portrayed on the front label. Shinsyu (信州) is the ancient way of representing the region of Nagano and Dai (大) is the meaning of "big".

BREWERY FOUNDED: 1888
BREWERY LOCATION: Nagano
TOJI: Ryuichi Tanaka
PRESIDENT: Ryuichi Tanaka

SIZE OF PRODUCTION: 1,600 Koku
WATER CHARACTERISTICS: medium soft water

NOTEWORTHY DISTINCTIONS

All rice grown in Nagano *(including table rice)* is a higher quality level than other prefectures. 97% of Nagano's rice is graded as first-grade rice.

Equilibrium uses 100% organically grown kinmon nishiki rice. The sake is much lower in glucose levels than one would taste on the palate; the sweetness comes from the soft water, expansive rice texture, and alcohol sweetness *(average glucose level across their sakes is 1.4)*.



EQUILIBRIUM

Junmai Daiginjo | **Sizes:** 720ML

This sake has a heady, intoxicating aroma of crushed rose and pineapple that gives way to a remarkably dry, mineral finish; a standout amongst other opulent Junmai Daiginjo that finish sweet and honeyed.

Category: Luxury



HIKARISASU

Junmai Daiginjo | **Sizes:** 720ML

Crafted using Yumeminishiki, a newly developed sake rice from the Nagano Prefecture Brewing Association. This hybrid of Yamada Nishiki and Mie Sake #2 was specifically developed for the production of ultra-premium Junmai Daiginjo sake.

Category: Luxury

DEWATSURU





Rooted in over 160 years of brewing tradition, Dewatsuru has longstanding ties to the development of sake brewing in Akita, crafting sake from locally grown rice and exceptionally soft water.

WHY DOES DEWATSURU STAND OUT?

- Grounded in techniques developed over generations, Dewatsuru continues to explore how those methods can evolve. Plume uses the brewery's modern approach to kimoto, while Quill is a Junmai Ginjo brewed entirely with white koji. Both reflect Dewatsuru's drive to push their craft forward without defaulting to modern shortcuts.
- Dewatsuru follows Wajō Ryōshu — a philosophy that connects harmony among the brewers to the quality of the sake they make. Loosely translated, it means that harmony in the brewery leads to good sake and, ultimately, happiness in the glass.

BREWERY FOUNDED: 1865
BREWERY LOCATION: Akita
PRESIDENT: Yohei Ito

SIZE OF PRODUCTION: 2,000 koku
WATER CHARACTERISTICS: soft water

NOTEWORTHY DISTINCTIONS

The brewery sits in the Dewa hills of Akita, on land that was once ocean floor 25 million years ago. Snow and rain filter through the hills for years before surfacing as the exceptionally soft water used for brewing, while the toji and brewers grow the sake rice themselves alongside neighboring farmers. Together, these local resources keep Dewatsuru closely connected to the place behind every bottle.



PLUME

Kimoto Junmai | **Sizes:** 720ML, 1.8L

The perfect balance of complex umami with an easy, soft finish. Plume showcases Dewatsuru's Akita-style approach to kimoto brewing, swapping the old hand-pounded starter for a cleaner, more controlled ferment.

Category: Round & Rustic



QUILL

Junmai Ginjo | **Sizes:** 720ML

The ultimate palate cleanser. Brewed entirely with white koji and akita sake komachi, the most prestigious akita rice, Quill takes an uncommon approach to Junmai Ginjo.

Category: Fruity & Floral

FUKUCHO







Miho Imada is often referred to as the most celebrated brewer in Japan - with multiple documentaries made about her contributions to brewing and in 2020 was named by BBC as one of the 100 most influential women in the world. Intensely passionate and hardworking, her pursuit of perfection is evident in every expression of Fukucho.

WHY DOES FUKUCHO STAND OUT?

- Hiroshima is the birthplace of Ginjo sake and is known for remarkably soft water that requires expert skills to use in sake production. Once mastered, the soft water enables a highly controlled, precise fermentation resulting in vibrant fruit aromas.
- Miho-san's passion and curiosity for sake brewing is truly amazing; to date she has revived a local heirloom rice that was out of use for hundreds of years, created her own "new style" hybrid kimoto, challenged a century-old approach to polishing sake rice, and has integrated white koji into her sake production.
- There are around 30 female toji in Japan, but when Miho-san started brewing there were far fewer. Her extreme dedication to her craft encourages the future of women in the industry.

BREWERY FOUNDED: 1868
BREWERY LOCATION: Hiroshima
TOJI: Miho Imada
PRESIDENT: Miho Imada
SIZE OF PRODUCTION: 700 Koku
WATER CHARACTERISTICS: soft water

NOTEWORTHY DISTINCTIONS



Female-Led Brewery
Miho Imada, Toji & President

"My advice is to not be intimidated when entering a playing field where there are no women around. If you work hard enough you will inspire other women to follow in your footsteps, which is very much what is happening in the sake world today, decades later!" - Miho Imada

Heirloom Rice

featured in
bon appétit
Miho Imada Is Quietly Brewing Some of the Best Sake in the World

BBC
Miho Imada Recognized as a BBC Top 100 Inspiring & Influencial Women 2020

FUKUCHO



SEAHORSE

Junmai | **Sizes:** 720ML

Miho Imada crafts this sake using white Koji and a strain of lactic acid bacteria isolated at her brewery to create a sake that is juicy, richly textured, and the perfect vacation sip. Notes of salted lemon, white peach nectar and layered texture.

Category: Crisp & Refreshing



MOON ON THE WATER

Junmai Ginjo | **Sizes:** 300ML, 720ML

This vibrant showstopper aromatically jumps out of the glass and will make you fall in love with sake. It is a natural match for sweet, succulent shellfish like lobster and scallops, but is also a surprising pairing with bittersweet chocolate.

Category: Fruity & Floral

**Moon on the Water Namazake 720ml also available seasonally.*



SEASIDE SPARKLING

Junmai | **Sizes:** 500ML

Sparkling sake made through secondary fermentation in the bottle. Crisp notes of lemon-lime and apple with a soft, frothy finish. Natural pairing with squid, sea urchin, and other gifts of the bordering Seto Inter island sea.

Category: Specialty

The Akitsu seaside where Fukucho is brewed has more oyster beds than anywhere else in Japan, and this sake was made as a response to requests from locals to brew the perfect oyster pairing.



HYAKUSHI SENKAI

Junmai Daiginjo | **Sizes:** 720ML

"Hyakushi Senkai"—meaning Journey of Continuous Improvement—is the ultimate expression of Miho Imada's pursuit of excellence. Brewed from Hattanso, an heirloom Hiroshima rice lost to cultivation for more than a century before Imada revived it, this rare sake showcases the extraordinary elegance for which Hiroshima is renowned.

Category: Luxury

DEWATSURU





Rooted in over 160 years of brewing tradition, Dewatsuru has longstanding ties to the development of sake brewing in Akita, crafting sake from locally grown rice and exceptionally soft water.

WHY DOES DEWATSURU STAND OUT?

- Grounded in techniques developed over generations, Dewatsuru continues to explore how those methods can evolve. Plume uses the brewery's modern approach to kimoto, while Quill is a Junmai Ginjo brewed entirely with white koji. Both reflect Dewatsuru's drive to push their craft forward without defaulting to modern shortcuts.
- Dewatsuru follows Wajō Ryōshu — a philosophy that connects harmony among the brewers to the quality of the sake they make. Loosely translated, it means that harmony in the brewery leads to good sake and, ultimately, happiness in the glass.

BREWERY FOUNDED: 1865
BREWERY LOCATION: Akita
PRESIDENT: Yohei Ito

SIZE OF PRODUCTION: 2,000 koku
WATER CHARACTERISTICS: soft water

NOTEWORTHY DISTINCTIONS

The brewery sits in the Dewa hills of Akita, on land that was once ocean floor 25 million years ago. Snow and rain filter through the hills for years before surfacing as the exceptionally soft water used for brewing, while the toji and brewers grow the sake rice themselves alongside neighboring farmers. Together, these local resources keep Dewatsuru closely connected to the place behind every bottle.



PLUME

Kimoto Junmai | **Sizes:** 720ML, 1.8L

The perfect balance of complex umami with an easy, soft finish. Plume showcases Dewatsuru's Akita-style approach to kimoto brewing, swapping the old hand-pounded starter for a cleaner, more controlled ferment.

Category: Round & Rustic



QUILL

Junmai Ginjo | **Sizes:** 720ML

The ultimate palate cleanser. Brewed entirely with white koji and akita sake komachi, the most prestigious akita rice, Quill takes an uncommon approach to Junmai Ginjo.

Category: Fruity & Floral

KANBARA





Kanbara brews powerful, big, bold sake from one of Japan's most popular brewing region, Niigata, which is otherwise known for producing light, clean sake.

WHY DOES KANBARA STAND OUT?

- Kanbara's bold style comes from brewing sake that is muroka (not charcoal filtered), with generous levels of koji propagation for added umami.
- The husband & wife co-owners come from families with sake backgrounds and toji Kenichiro-san has made sake for over 50 years, giving Kanbara a long history of talented experience.
- Bride of the Fox is named after the region's "Fox Bride" festival that celebrates agriculture and rice growing. The annual celebration features fox costumes and a bridal procession.

BREWERY FOUNDED: 1880
BREWERY LOCATION: Niigata
TOJI: Kenichiro Yamaga
PRESIDENT: Dr. Shunichi Sato

SIZE OF PRODUCTION: 400 Koku
WATER CHARACTERISTICS: Soft water

NOTEWORTHY DISTINCTIONS



Dr. Sato is a highly regarded professor of sake brewing and has mentored many of the country's leading brewers. The science behind the brewing formula of Ancient Treasure has prompted producers around the country to seek guidance in making advances in aging of sake.



Female-Led Brewery
Yoshiko Sato
Co-Owner & Director of International Business



BRIDE OF THE FOX

Junmai Ginjo | **Sizes:** 300ML, 720ML, 1.8L

With a 50% polishing rate, this sake could technically qualify as a junmai daiginjo, but the remarkable savory notes give it a much broader food pairing versatility that identifies more with the style expected from a junmai ginjo. It is made with classic ginjo style yeast, resulting in unique, earthy persimmon notes and maritime umami.

Category: Savory & Complex

One of the best meat pairing sake in the portfolio.



ANCIENT TREASURE

Yamahai Junmai Genshu Koshu

Sizes: 720ML

The intense complexity of this sake is achieved through an abundance of koji, yamahai, no dilution, and over 10 years of careful aging. The umami is extremely pronounced on the nose with tasting notes of olive oil, sea salt and toasted sesame.

Category: Luxury

KAWATSURU





Known for its rice-driven style with elegant, rich texture, Kawatsuru pays respect to the crane that symbolizes longevity and good fortune.

WHY DOES KAWATSURU STAND OUT?

- Located on the beautiful island of Shikoku, the brewery name translates to "river crane", named after lucky local sightings of the culturally symbolic bird.
- 6th generation president, Yuichiro Kawahito also functions as the toji of Kawatsuru, working tirelessly on both the production of his sakes and managing the farming of the rice.
- Using almost all locally grown rice, Kawatsuru brews sake that are soulful, round and structured without being high-tone or showy.
- Kagawa is the smallest prefecture out of all 47 in Japan and the only place where the mysterious Sanuki Olive is grown. The olive tree is designated as the prefectural tree of Kagawa and has historically been a symbol of Kagawa. When a wild yeast from the olive fruit was isolated, it prompted them to explore the possibilities of brewing sake. Only the breweries in Kagawa Prefecture can use olive yeast.

BREWERY FOUNDED: 1891

BREWERY LOCATION: Kagawa

PRESIDENT & TOJI: Yuichiro Kawahito

SIZE OF PRODUCTION: 800 Koku

WATER CHARACTERISTICS:
Medium hard water

NOTEWORTHY DISTINCTIONS

Estate Grown Rice



Yuichiro Kawahito
Brewery President

After graduating from the Department of Fermentation Science at the Tokyo University of Agriculture Yuichiro-san worked at Asahi Beer before returning to Kawatsuru Shuzo. He became the president of Kawatsuru Shuzo in 2004. Yuichiro-san loves reading books, eating, sleeping, drinking, working out, and movies. He is getting ready to ride his Harley Davidson after a 30 year break.



CRANE OF PARADISE

Junmai | **Sizes:** 720ML

Textured and mineral-driven with defined notes of grapefruit and a grassy, bright and lifted finish. Exuberant aromas and a delicate earthiness resulting in a rich, deeply satisfying style. Described as "umakuchi", a combination between sweet, dry and umami flavors.

Category: Fruity & Floral

A sake for mezcal lovers, with notes of smoked pineapple, pine, and a satisfying backbone of umami.



OLIVE

Junmai Ginjo | **Sizes:** 720ML

Made with yeast extracted from Sanuki olives that are native to the region. Juicy notes of musk melon, white flowers and green pear with hints of starfruit, grass and salinity. This hyperlocal sake showcases the best of Kagawa in a one-of-a-kind bottling.

Category: Fruity & Floral

The mediterranean briny notes on the palate of this sake beg to be put in a martini! Try a 50/50 split with Chiyonosono 8000 Generations Rice Shochu, garnished with a buttery, fruity Castelvetrano olive.

KOJIMA SOHONTEN

GINGA SHIZUKU • KOJIMAYA • TOKO







One of the oldest active breweries in Japan, Kojima Sohonten is an exclusive purveyor of sake to the famous Uesugi samurai clan in Yamagata prefecture.

WHY DOES KOJIMA SOHONTEN STAND OUT?

- Located in Yonezawa in Southern Yamagata, an area known as the "land of samurais". The brewery is owned by the Kojima family, who are closely associated with the Uesugi and are thought of as samurai royalty.
- Yamagata was recently awarded a Geographical Indication (GI), one of only three that exist in Japan.
- The brewery was founded in 1597 and has been passed down to each generation since the start of the company - now on it's 24th generation.

BREWERY FOUNDED: 1597

BREWERY LOCATION: Yamagata

TOJI: Katsuyoshi Ito

PRESIDENT: Kenichiro Kojima

SIZE OF PRODUCTION: 2,300 Koku

WATER CHARACTERISTICS: Medium soft water

NOTEWORTHY DISTINCTIONS

Effective January 2024, Kojima Sohonten will be the second brewery in Japan to achieve complete carbon neutral status.

Electricity used for production is 100% recycled renewable energy that utilizes sake lees for power generation.

GINGA SHIZUKU



DIVINE DROPLETS

Junmai Daiginjo | **Sizes:** 720ML

A shizuku junmai daiginjo that celebrates nature's local gift of Dewasansan rice & water. A refreshing & pure sake with notes of pineapple, white peach, green apple, lily and hints of white pepper.

Category: Luxury

Ginga Shizuku translates into 'drops of the Milky Way' - this heady sake will indeed transport you with its concentrated perfume and plush, tongue tingling spice on the finish.

KOJIMA SOHONTEN

GINGA SHIZUKU • KOJIMAYA • TOKO

KOJIMAYA



UNTITLED

Cedar Barrel Aged | **Sizes:** 720ML

Truly the first of its kind, this product challenges pre-conceived notions of what defines quality when it comes to sake. Kojima Sohonten utilizes their 24 generations of sake making to re-introduce an ancient way of production called sashikomi. This "four-step" brewing method, along with the addition of kijoshu and finishing in cedar, results in a sake that has remarkable intensity and concentration for being only 13% alcohol.

Category: Luxury

Untitled displays the most elegant, nuanced oak treatment we've seen in sake to date. You'll think we're crazy for saying this sake has a mouthfeel more akin to white burgundy until you see for yourself.

TOKO



SUN RISE

Junmai Ginjo | **Sizes:** 720ML

Made from Dewasansan rice grown exclusively in Yamagata prefecture. Grassy, floral aromas with green apple and melon.

Category: Fruity & Floral

Toko Sun Rise is the perfect sake for a tequila drinker - spicy notes of pepper and cucumber on the nose with notes of lime and olive on the finish.



ULTRALUXE

Junmai Daiginjo | **Sizes:** 720ML

Flawless yet incredibly persistent. The purity of the region shines in this sake with the crispness of it's pristine water, the incomparable quality of Toku-A (grand cru) Yamada Nishiki rice and the opulent textures derived from shizuku free-run finishing.

Category: Luxury

KONTEKI







Konteki's culture centers around 15th century ideals of Zen Buddhism and "wabi-sabi," the belief that beauty within the arts should be understated and pure - just like sake.

WHY DOES KONTEKI STAND OUT?

- Kyoto is the birthplace of sake and is home to the local Fushimi Mizu, one of Japan's most prized water sources of soft, pure water.
- Well-respected rice farmer Masayasu Tanaka grows Konteki's Yamada Nishiki, known as the King of sake rice, completely organically.
- Konteki presents a unique opportunity to demonstrate the differences in the tasting profiles of a Junmai Daiginjo and a Daiginjo. The two sake are made in the same way (same rice, yeast, milling rate, length of fermentation), but Tears of Dawn has a small amount of distilled alcohol added after fermentation to open up aromatics and lighten up the overall impact.

BREWERY FOUNDED: 1945

BREWERY LOCATION: Kyoto

TOJI: Seiji Yaoi

PRESIDENT: Shinji Matsumoto

SIZE OF PRODUCTION: 3,400 Koku

WATER CHARACTERISTICS: Medium hard water

NOTEWORTHY DISTINCTIONS

Organically Grown Rice

"In a high-end category full of triple digit prices, Konteki offers a classic representation of Daiginjo in two distinct expressions that are accessible enough for everyday - no more waiting for a special occasion to break open the good stuff!" - Dila Lee



PEARLS OF SIMPLICITY

Junmai Daiginjo

Sizes: 300ML,720ML

More subtle and nuanced than most highly aromatic Junmai Daiginjos. Aromas of white flower and Asian pear with rich minerality and rice texture.

Category: Luxury



TEARS OF DAWN

Daiginjo

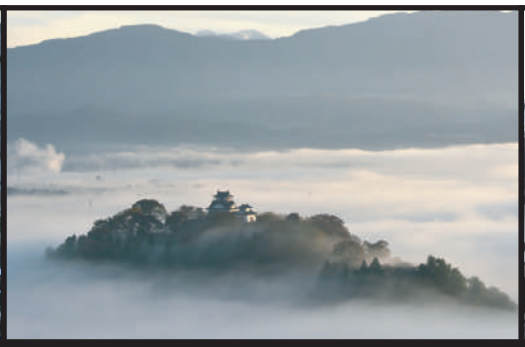
Sizes: 300ML,720ML

Lush notes of tropical banana, anise seed, and truffle. These same flavors come rushing through the full-bodied palate followed by a velvety and dangerously smooth finish.

Category: Luxury

MANA 1751







This sake embraces a truly purist philosophy; undiluted, unfiltered, unblended, pure rice sake made in the risky and labor intensive yamahai method.

WHY DOES MANA 1751 STAND OUT?

- Toji Izumi-san is on a quest to push the envelope of sake's flavor, structure and appeal as we know it today. He has been quoted as saying, "it is more important to be the only one than to be number one."
- This is a true microbrewery - small batch, single tank, with three total employees making only 180 koku annually.

BREWERY FOUNDED: 1751
BREWERY LOCATION: Fukui
TOJI: Keisuke Izumi
PRESIDENT: Keisuke Izumi
SIZE OF PRODUCTION: 180 Koku
WATER CHARACTERISTICS: Soft water

NOTEWORTHY DISTINCTIONS

It was 1998 that Izumi took over as master brewer. In 1999, he won every gold medal in sight. Top medal for Fukui prefecture. Top medal in the competition ran by the Kanazawa Tax Association. Top medal in the National New Sake Awards. Since then, he's won 19 gold medals in the above competitions, making him one of the most decorated toji ever in sake history. His incredible success led many other brewers to question if these "finishing touches" were really necessary and if skipping them could lead to better sake; one could even say that he was a pioneer of the low intervention sake movement!

A delicious brand of pork called Arashima Pork is raised with our sake lees. We provide sake lees to local pig farmers and feeding it to them.

Ono City, where Manatsuru is located, is in a basin surrounded by mountains and is rich in groundwater from melting snow and rain. The water is soft and tastes very good as drinking water, and Ono City is called the town of famous water.



TRUE VISION

Yamahai Tokubetsu Junmai Muroka Genshu | **Sizes:** 720ML

This sake is a true expression of Fukui, using local yeast, bottled from a single tank, and highlights the pristine, nationally-famous water source. An aromatic and expressive yamahai with notes of tart yogurt, mushroom, honey, black pepper and steamed rice.

Category: Savory & Complex

MANTENSEI






Mantensei creates elegant expressions of umami through sake that can be enjoyed at a wide variety of temperatures.

WHY DOES MANTENSEI STAND OUT?

- President Touda-san is dogmatic and uncompromising in his belief that sake should be umami-rich and ready to age. His very specific style of oxidative, savory and honeyed styles has been recognized at countless warmed sake competitions.
- Mantensei uses a daringly high ratio of koji rice to bring out distinctive notes of smoke, honey and soy.

BREWERY FOUNDED: 1896
BREWERY LOCATION: Tottori
TOJI: Hakuma Kyoji
PRESIDENT: Masahiko Touda

SIZE OF PRODUCTION: 100 Koku
WATER CHARACTERISTICS: Soft water

NOTEWORTHY DISTINCTIONS

Named for the shrine located behind the brewery, Suwa Brewing Company lives in harmony with one of the most beautiful villages, which is home to flying squirrels! They believe that properly matured junmai sake served hot with good food brings happiness. Their ideology revolves around two sayings from brewmaster Kiso Narukawa: "In sake brewing, the sky is limitless," and, "We are first-year students every year." These ideas represent the fact that there is always more to learn and that brewing can always be refined, modified and expanded without bounds.



STAR-FILLED SKY

Junmai Ginjo
Sizes: 300ML, 720ML

Aged in a tank for three years, this umami-rich sake finishes dry and clean from precise fermentation and water minerality. This unusual juxtaposition makes it stand out as a savory sake that can carry you through an entire meal and not weigh you down.

Category: Savory & Complex



KINOKO

Junmai Ginjo | **Sizes:** 720ML

Kinoko translates to "mushroom" and represents Kuramoto Touda-san's love for mushrooms and being a self-proclaimed fungi investigator. This food-friendly sake is crafted to complement mushroom & umami driven dishes and is brewed using 100% local rice.

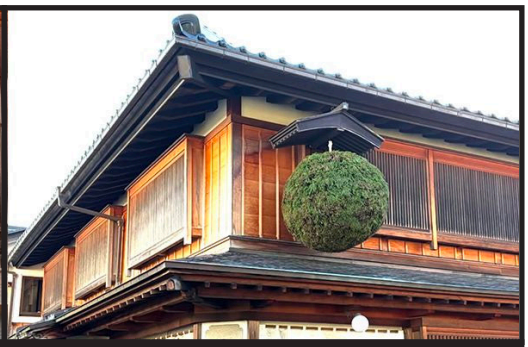
Category: Savory & Complex

"Mantensei Kinoko: perhaps the perfect autumnal sake. Kuramoto (brewery owner) Touda-san is, like myself and so many others in Portland, a mushroom hunter and enthusiast. This is his homage to mushrooms: the seasons we hunt for them, the dishes we make with them, their beautiful flavors and aromas, and finally the fungus which is itself the beating heart of sake: koji– aspergillus oryzae"

- Nina Murphy, Sunflower Sake [Portland, OR]

MASUDA



Developed by NBA star Rui Hachimura, Black Samurai is a tribute to his multicultural heritage and deep connection to Japan.

WHY DOES MASUDA STAND OUT?

- Masuda Sake Brewery was one of the first breweries in Japan to produce ginjo.
- President Masuda has been instrumental in the revitalization of the historic Iwase district of Toyama, where the brewery is located. Over the past 20 years, he has purchased and renovated old buildings, attracting chefs and artists to the area and helping to create a vibrant cultural hub.
- Having traveled and lived in Europe and North America, Masuda brought a global perspective back to his family's traditional business. He has incorporated wine-making techniques, such as using wine yeast and aging sake in oak and champagne barrels, to create new styles of sake aimed at expanding the market beyond Japanese drinkers.

BREWERY FOUNDED: 1893
BREWERY LOCATION: Toyama
TOJI: Yasutaka Daimon & Ryosuke Uei
PRESIDENT: Ryuichiro Masuda
BREWERY CEO: Ryuichiro Masuda



BLACK SAMURAI

Premium Craft Japanese Sake

Sizes: 720ML

This exclusive, one-of-a-kind sake is a blend of 10 sakes at Masuizumi brewery that were hand-picked by Rui. Silky and ethereal, yet persistent with a long lasting.

Category: Specialty

RIHAKU






Rihaku is named after the famous Chinese poet from the 8th century, Li Po, who was known to drink a big bottle of sake and write a hundred poems.

WHY DOES RIHAKU STAND OUT?

- Rihaku boasts one of the highest average milling rates of all Japanese sake breweries - a testament to its dedication to high quality.
- Each Rihaku sake in the portfolio is made with a different type of sake rice, demonstrating how the deliberate style of a producer can be expressed through four rice types.
- The ancient Prime Minister of Shimane Prefecture named this brewery because of the way that these sake inspired poetry. The calligraphy on the label is his original handwriting.

BREWERY FOUNDED: 1882
BREWERY LOCATION: Shimane
TOJI: Yuichiro Tanaka
PRESIDENT: Yuichiro Tanaka
SIZE OF PRODUCTION: 1300 Koku
WATER CHARACTERISTICS: Medium hard water

NOTEWORTHY DISTINCTIONS

Uses ozone water instead of chemicals to sterlize utensils

Almost all sake lees are reused in-house



Wandering Poet is a sake that makes you want to eat your vegetables! This sake shines when paired with foods that traditionally challenge wine, like cilantro, asparagus, artichoke, kale, and broccoli rabe.



Dreamy Clouds was the first dry, elegant style of nigori sake to be exported from Japan, redefining a category that was previously known as thick, heavy, and chewy. The pioneer of a new style of refreshing and versatile nigori.

RIHAKU



DANCE OF DISCOVERY

Junmai | **Sizes:** 300ML, 720ML

Brewed with a newly-developed rice called Kan no Mai that withstands cold climates, it's full of personality and takes a fair amount of expertise to work with. The specific milling rate of 68% employed in this sake results in a smoky, saline rice flavor that is perfect with yakitori.

Category: Round & Rustic



WANDERING POET

Junmai Ginjo | **Sizes:** 300ML, 720ML, 1.8L

This junmai ginjo is made with Yamada Nishiki rice and has the ability to complement even the most wine-unfriendly vegetables like asparagus, artichoke hearts and broccoli rabe.

Category: Fruity & Floral



DREAMY CLOUDS

Tokubetsu Junmai Nigori | **Sizes:** 300ML, 720ML, 1.8L

Rihaku was the first brewery to make a dry, light, cloudy style of nigori sake. Dreamy Clouds, brewed with Gohyakumangoku rice, presents an opportunity to move nigori drinkers forward to new styles of sake.

Category: Specialty



ORIGIN OF PURITY *Namazake*

Junmai Ginjo Genshu | **Sizes:** 720ML

A robust, powerful expression of namazake. The complexity of flower yeast, omachi rice, and genshu result in layers of blackberry, lime, raisin bran and nougat. Pair with miso-marinated steak, roasted garlic or pork .

Category: Specialty

**Available seasonally.*

SHIOKAWA





Traditional but not bound by tradition, Shiokawa-san's curiosity and scientific approach to brewing results in constant experimentation to make better sake year after year.

WHY DOES SHIOKAWA STAND OUT?

- This is a true family business with only three employees including his wife, cousin and himself.
- Although Shiokawa-san first attempted making yamahai as an experiment, the demand for his yamahais have increased to the point where yamahai is now the majority of his total sake production.
- In Japan, cowboy culture is associated with prosperity, independence, and ruggedness and is romanticized in Japanese culture as a life that people strive for.

BREWERY FOUNDED: 1912
BREWERY LOCATION: Niigata
TOJI: Kazuhiro Shiokawa
PRESIDENT: Kazuhiro Shiokawa

SIZE OF PRODUCTION: 150 Koku
WATER CHARACTERISTICS: Medium hard water

NOTEWORTHY DISTINCTIONS

Shunning the local style, these are renegade sake that stand apart from the often 'too clean' styles that Niigata is associated with. Loaded with earthy deliciousness and balanced by a tight acidity - can your palate hang with this burly, undiluted brew?



COWBOY YAMAHAI

Yamahai Junmai Ginjo Genshu
Sizes: 720ML

This undiluted brew is fit for a cowboy - made in the ancient Yamahai style, loaded with umami and pairs beautifully with meat. Aromas of cocoa and smoke, with a rich and smooth finish.

Category: Savory & Complex



NOPA

Junmai | **Sizes:** 720ML

Inspired by Shiokawa-san's experience making sake all over the world, from Northern California to Indonesia. This sake represents his desire to be closer to nature and have a true expression of terroir. Smoky and tropical with a rich, mouth-coating texture.

Category: Savory & Complex

TAKAHIRO





Takahiro's philosophy of growing estate rice cultivates regionally-focused sake full of tension and precision.

WHY DOES TAKAHIRO STAND OUT?

- President/Toji Takahiro Nagayama is passionate about his estate grower-producer style sake, allowing him to brew sake that represents his personality and to reach all the people who drink it.
- "Taka" is the first character of Takahiro-san's name and means "noble". His unwavering discipline and commitment to technical precision results in an elegant but restrained sake.
- After an extended immersion in Burgundian wine, Takahiro-san transformed an average, mid-sized brewery to one that focuses on small production, premium quality and junmai-only brewing. His "think global, act local" ideology and energetic brewing style have gained a cult following in Japan.

BREWERY FOUNDED: 1888
BREWERY LOCATION: Yamaguchi
TOJI: Takahiro Nagayama
PRESIDENT: Takahiro Nagayama

SIZE OF PRODUCTION: 900 Koku
WATER CHARACTERISTICS: Medium hard water

NOTEWORTHY DISTINCTIONS

Estate Grown Rice

WINE ENTHUSIAST

"A globetrotter with a deep appreciation for wine, Nagayama spent years seeking out small, natural-wine producers in France, particularly Burgundy. He felt a kinship with winemakers like Philippe Pacalet, who's dedicated to the pursuit of distinctive terroir and low-intervention winemaking."
- Wine Enthusiast Magazine

"At Taka, we're rediscovering our traditions. We're peeling back the layers to reveal the true essence of things, and then refining them." - Takahiro Nagayama



NOBLE ARROW

Tokubetsu Junmai | **Sizes:** 720ML

Well-defined but restrained aromas with flavors of melon rind, lime leaf and mint. This sake is mineral-driven with structured acidity and roundness - a timeless style that is not-over-the-top like many other cult sakes.

Category: Crisp & Refreshing

**Noble Arrow Namazake 720ml also available seasonally.*

TAKATENJIN





In a region of endless sunshine and pristine water sources, Takatenjin stands out as an iconic producer of the fruity, dry style of sake that the region is known for.

WHY DOES TAKATENJIN STAND OUT?

- Takatenjin is brewed at Doi Shuzo, which is recognized for its environmentally-friendly use of solar power, on-site water treatment and other renewable energy sources.
- Pure water put Shizuoka on the map for its tea production and its concentration of wasabi fields - two delicate products that require flawless water like sake does.
- The most common yeast from Shizuoka, HD-1, originated at this brewery and is named after the brewery's legendary Toji, Hase-san, and the Doi family that owns it.

BREWERY FOUNDED: 1868
BREWERY LOCATION: Shizuoka
TOJI: Minori Shimba
PRESIDENT: Yaichi Doi

SIZE OF PRODUCTION: 2000 Koku
WATER CHARACTERISTICS: Soft water

NOTEWORTHY DISTINCTIONS

Solar Powered Brewery

Lean and green, this brewery is known for pure, pristine ginjo aromas and a bright, racy finish.



SWORD OF THE SUN

Tokubetsu Honjozo
Sizes: 300ML, 720ML

Bright and refreshing, this sake is the perfect choice for daytime drinking and is the employees at the brewery's drink of choice. The juniper botanicals and cucumber notes make it the perfect gin lover's sake.

Category: Crisp & Refreshing



SOUL OF THE SENSEI

Junmai Daiginjo
Sizes: 300ML, 720ML

This sake commemorates the life of the previous Toji who was a Brew Master Sensei and one of the "Four Guardians of Heaven" from the prestigious Noto Toji Guild. A rare combination of concentrated fruit aromatics and dry mouthfeel in a Junmai Daiginjo.

Category: Luxury

TENSEI





Tensei is a multi-talented brewery defined by an entrepreneurial spirit, an international outlook and a laid-back surfer atmosphere.

WHY DOES TENSEI STAND OUT?

- This cultured and forward-thinking brewery has a hand in other enterprises as well, including a beer brewery, a Japanese restaurant, an Italian restaurant, a bakery and an art gallery on site.
- Tensei is inspired by Kanagawa's beautiful coastline and surfer culture. The town is also the birth place of the famous Japanese woodblock art, The Great Wave.

BREWERY FOUNDED: 1872

BREWERY LOCATION: Kanagawa

TOJI: Tetsuro Igarashi

PRESIDENT: Mokichi Kumazawa

SIZE OF PRODUCTION: 800 Koku

WATER CHARACTERISTICS:
Medium hard water



Tetsuro Igarashi is a true Renaissance Man: through his achievements as master sake brewer, master beer brewer, distiller, and rice grower, he has constantly challenged himself to raise the bar when it comes to every product made at Kumazawa Shuzo. While many believe that soft water is optimal for ginjo sakes, Tensei has pioneered a style of coastal, crisp, mineral-driven sake with mouthwatering salinity coming from it's medium hard water.

"We grow sake rice in the area around the brewery, and we expect that about 40% of the production volume will be locally grown in 2023, combining neighboring producers and our own fields. We grow Gohyakumangoku, Yamada Nishiki, and Omachi. In 2023, we started pesticide-free rice farming."



INFINITE SUMMER

Tokubetsu Honjozo

Sizes: 720ML

Enjoy the feeling of a perfect endless summer with this bright, refreshing taste of Kanagawa's surfer culture. Bright & fresh with a salted melon finish.

Category: Crisp & Refreshing



SONG OF THE SEA

Junmai Ginjo

Sizes: 720ML

A rare opportunity to try sake made with Yeast #9 sourced from the brewery itself, rather than from the National Research Institute of Brewing. The result is a saltwater taffy salinity that evokes memories of the beach.

Category: Fruity & Floral

TENTAKA





Located in a region known for its pure rivers and natural beauty, Tentaka has created a sustainable microcosm to preserve and support future generations of sake.

WHY DOES TENTAKA STAND OUT?

- Brewed in a landlocked region, Tentaka sake is locally treasured with only a small amount of sake leaving the prefecture. It celebrates the local flavors of rustic, savory and meaty foods by brewing rich sake with high acidity.
- Tentaka translates to "hawk in the heavens" a prosperous Japanese symbol that is thought to bring good fortune to the brewery.

BREWERY FOUNDED: 1914
BREWERY LOCATION: Tochigi
TOJI: Kouetsu Sugumachi
PRESIDENT: Munenori Ozaki

SIZE OF PRODUCTION: 1300 Koku
WATER CHARACTERISTICS: Medium hard water

NOTEWORTHY DISTINCTIONS



President Ozaki-san's passion for the environment has led the brewery to use local ingredients, to re-use production byproducts, and to receive Organic Certification in Japan, the US, and the European Union - one of only two breweries to obtain triple certification.

JAS ECOCERT | USDA ORGANIC



HAWK IN THE HEAVENS

Tokubetsu Junmai
Sizes: 300ML, 720ML, 1.8L

A go-to sake for pairing with barbeque, this rustic high-acid sake is a great representation of a traditional Junmai style that are found in Izakayas throughout Japan. The Nasu area of Tochigi, home of Tentaka, is also the second largest dairy producer in Japan after Hokkaido - try this sake with anything from gorgonzola to hard-aged gouda to quickly realize the connection!

Category: Savory & Complex



ORGANAKA

Organic Junmai | **Sizes:** 720ML

To achieve organic certification through three independent organizations that require both the certification of the rice and the brewery itself is a massive undertaking and speaks to the Ozaki family's commitment to a better future. The fertile highlands of Nasu lend themselves to world-class farming, and this sake is a love letter to the exceptional flavor of this organic Gohyakumangoku rice. A memorable pairing with spring vegetables such as peas, fava beans, and radishes.

Category: Crisp & Refreshing



SILENT STREAM

Junmai Daiginjo | **Sizes:** 720ML

Out of the 24 grades of Yamada Nishiki rice, this sake is made from the very highest grade "A" Yamadanishiki grown in a specially designated plot of land in Hyogo prefecture, polished down to an exceedingly labor-intensive and costly 35%. The ultimate luxury, but with acid structure and restraint that is rarely found in such opulent, heady styles of sake.

Category: Luxury

TOZAI





Tozai is the authentically Japanese sake that bridges the gap between East and West and invites all to enjoy Japanese sake.

WHY DOES TOZAI STAND OUT?

- Tozai's style is approachable for sake pros and novices alike, taking sake out of the "special occasion" category and making it an everyday drink.
- Each Tozai sake is a classic representation of its style and grade.
- Be transported to Japan just by looking at Tozai - the labels feature hand-painted koi fish, traditional Japanese kanji, and origami paper patterns.

BREWERY LOCATION: Kyoto
TOJI: Yoshinori Wakai
PRESIDENT: Shinji Matsumoto

SIZE OF PRODUCTION: 1500 Koku
WATER CHARACTERISTICS: Medium hard water

NOTEWORTHY DISTINCTIONS

"Tozai, which means 'east meets west,' perfectly captures the intent of this brand: we've partnered with an iconic brewery from Kyoto, the birthplace of sake, and using our passion and expertise in the Western market, have brought a brand of sake that is rooted in authenticity yet completely approachable." - Monica Samuels

Kyoto is also home to Kyoto's Fushimi Mizu, one of Japan's most prized water sources.

TOZAISAKE



NIGHT SWIM

Futsu | **Sizes:** 180ML CAN

Approachable and vibrant sake in a can. Tropical stone fruit aromas with a medium body and clean finish.

Category: Round & Rustic



SNOW MAIDEN

Junmai Nigori | **Sizes:** 180ML CAN

Tozai's iconic nigori sake packaged into an accessible, pocket-sized can.

**also available in 300ml & 720ml bottle*

Category: Specialty

TOZAI



TYPHOON

Futsu | **Sizes:** 720ML, 1.8L

A table sake of remarkable quality with rustic banana bread and nut notes. Sturdy enough to handle being warmed or mixed in cocktails.

Category: Round & Rustic



LIVING JEWEL

Junmai | **Sizes:** 300ML, 720ML

Named after Japan's colorful koi fish that represents good fortune and luck. Light and easy drinking with aromas of banana and white grape.

Category: Crisp & Refreshing



WELL OF WISDOM

Ginjo | **Sizes:** 300ML, 720ML

This sake has juicy watermelon and citrus notes and a racy white pepper finish.

Category: Fruity & Floral



SNOW MAIDEN

Junmai Nigori | **Sizes:** 300ML, 720ML

This cloudy sake has vibrant notes of honeydew melon, raw pumpkin and radish. Creamy texture with a bright, surprisingly dry finish.

**also available in 180ml cans*

Category: Specialty



BLOSSOM OF PEACE

Plum Sake | **Sizes:** 720ML

Local, all-natural aodani plums are soaked in Tozai sake for over three months. The bracingly sour plums result in an incredible balanced sake with tart, juicy acidity on the finish.

Category: Specialty

YAMADA SHOTEN







The Yamada family continues to brew their handcrafted sake using the same deep-rooted traditions that were originally used by their ancestors.

WHY DOES YAMADA SHOTEN STAND OUT?

Made in an ultra-handcrafted and traditional style, the kanji on the label translates to "nothing has changed since the beginning".

BREWERY FOUNDED: 1868
BREWERY LOCATION: Gifu
TOJI: Masaki Uno
PRESIDENT: Naokazu Yamada
SIZE OF PRODUCTION: 280 Koku
WATER CHARACTERISTICS: Medium hard water

NOTEWORTHY DISTINCTIONS

A rustic and deeply honest sake, reflecting its location in Japan's Central Alps by using Alps yeast and the rare sakamai Hida Homare, polished in house despite the tiny production size of this brewery.

Yaotsu in Gifu prefecture is home of Yamada Shoten and also the hometown of Chiune Sugihara, a diplomat who saved the lives of over 6,000 Jewish refugees during World War II.



EVERLASTING ROOTS

Tokubetsu Junmai | **Sizes:** 900ML

A savory and rustic style with smoky, nutty aromas. Flavors of melon, orange and clove spices.

Category: Round & Rustic

YUHO





Unapologetically unconventional, Yuho experiments with brewing components and techniques to produce sake that have a wild, gamey characteristic with pronounced acidity and remarkable texture.

WHY DOES YUHO STAND OUT?

- Female president, Miho Fujita and Toji Yokomichi-san do not follow traditional brewing methods and brew the sake that they enjoy drinking. Miho-san is a single, career woman from Tokyo with no prior knowledge of sake and Toji Yokomichi-san left his corporate job to pursue sake.
- Yuho means "happy rice" and also refers to the city's supposed numerous UFO sightings.
- Miho-san believes that her sake can stay open for longer than most - she personally likes to drink them after being open for 1-2 months.

BREWERY LOCATION: Ishikawa
TOJI: Yokomichi
PRESIDENT: Miho Fujita

SIZE OF PRODUCTION: 300 Koku
WATER CHARACTERISTICS: Soft water

NOTEWORTHY DISTINCTIONS



Female-Led Brewery
Miho Fujita, President

All rice is grown locally

At once soulful and playful, these sakes are incredibly versatile in the temperatures they can be enjoyed at as well as the broad spectrum of foods they compliment. Equally at home on the Thanksgiving table or with a Sicilian feast, these are sakes made to challenge and inspire.



ETERNAL EMBERS

Junmai | **Sizes:** 720ML

Aromatics of bread pudding, raisins, nuts and fig. Pairs well with a wide variety of dishes from paté to pecan pie. Aged for one year in the bottle to add rich texture and umami flavor.

Category: Savory & Complex



RHYTHM OF THE CENTURIES

Kimoto Junmai | **Sizes:** 720ML

The ancient kimoto (pole-ramming) method is used in the production of this sake along with an extensive four years of bottle aging at low temperatures. Aromas of hay, corn husk and banana with the dry, almost tannic qualities of chamomile tea and walnut skin on the finish.

Category: Savory & Complex



NAMAZAKE

WHAT IS NAMAZAKE? 生酒

- Namazake or 'nama' means **unpasteurized sake** and applies to sake that has not gone through the pasteurization process used for stabilization. (*Most sake are pasteurized twice - once after brewing and a second time during bottling. Pasteurization is done to prevent any yeast or enzyme activity in the bottle and extends the shelf life of the sake*).
- Namas are most commonly seen and enjoyed in Spring which is traditionally the end of the sake brewing season.
- Namas tend to be noticeably different from pasteurized sake and often have a fresher, more lively & fragrant flavor profile.





Namas must be kept refrigerated (below 50°F) & consumed soon after opening.



Serve chilled & enjoy in an ochoko sake cup or wine glass.



Namas are best consumed within six months of purchasing.

Due to enzyme activity being higher in namas, they can spoil if not stored correctly. Spoiled namas are often cloudy with tart, yeasty or sweet flavors & smell.

SAKE STUDY PRO-TIP:

Komé Collective carries the pasteurized version of three of these namazakes year-round. Taste them side by side to understand what truly makes nama special!

SEASONAL

NAMAZAKE OFFERINGS

HANDLING TIPS FOR UNPASTURIZED SAKE: Store below 50° F ● Shelf life of six months



TAKAHIRO NAGAYAMA
NOBLE ARROW
Tokubetsu Junmai | **Sizes:** 720ML

Aromas of birthday cake and cotton candy, juicy watermelon mid-palate. Electric minerality on the finish. Pair with goat cheese crositini or kettlecorn.

Category: Specialty



AMA NO TO
HEAVEN'S DOOR
Tokubetsu Junmai | **Sizes:** 720ML

Aromas of salty sourdough, passion fruit, guava with a lively cider-y texture. Try with a mezze platter, pickled beets or a Greek salad.

Category: Specialty



FUKUCHO
MOON ON THE WATER
Junmai Ginjo | **Sizes:** 720ML

Aromas of key lime pie and margarita with extra salt. A touch of effervescence keeps this sake light on its feet with a subtle ribbon of gentle umami throughout. Pair with Burmese tea leaf salad or lobster garlic noodles.

Category: Specialty



RIHAKU
ORIGIN OF PURITY
Junmai Ginjo Genshu | **Sizes:** 720ML

A robust, powerful expression of namazake. The complexity of flower yeast, omachi rice, and genshu result in layers of blackberry, lime, raisin bran, and nougat. Pair with miso marinated steak, roasted garlic or agrodolce.

Category: Specialty